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Declarations under Rule 4.17:

— as to applicant's entitlement to apply for and be granted a patent (Rule 4.17(ii)) for the following designations AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, UZ, VC, VN, YU, ZA, ZM, ZW, ARIPO patent (BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PL, PT, RO, SE, SI, SK, TR), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG)

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(54) Title: SULFUR COMPOUNDS FOR ENHANCING COFFEE AROMA AND RESULTANT PRODUCTS CONTAINING SAME

(57) Abstract: Methods and uses of one or more straight chain C₄-C₅ mercapto-alkanones in an amount sufficient to increase the organoleptic properties of a coffee flavor provided in a food or beverage. The compounds may be used to replace or reinforce flavors or aromas that were at least partially removed during preparation of soluble coffee powder. The aroma-providing compound(s) may be added to soluble coffee powder prior to its incorporation or addition to the food or beverage in an amount sufficient to increase the coffee flavor thereto. Food products and beverages containing one or more of these aroma-providing substances are also included. Depending on which flavor notes and aromas are desired in the final product, other aroma-providing substances may be added to the food products and beverages. It has been found that particularly suitable additional aroma-providing compounds for use in the present invention are 4-methoxy-2-methylbutan-2-thiol alone or in combination with other sulfur containing coffee odorants.

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